



**Optional:  
COOL TOUCH  
TECHNOLOGY**  
Reduces door temp  
to under 100 degrees



**PIPER'S SUPERIOR  
FOUNDATION**  
Fully welded coated  
steel frame with 18  
gauge base plate

DO-6

Our compact 6-pan double oven offers great flexibility in only 8 square feet of floor space. The DO-6 performs a wide variety of baking functions, all the while providing the reliable quality and ease of operation you've come to expect from Piper's Super Systems.

**STANDARD FEATURES**

- ◆ 2 Individually controlled ovens
- ◆ Natural convection & radiant heat design does not dry out product
- ◆ Each deck individually thermostatically controlled - provides more control over your baking environment
- ◆ No moving parts in oven reduces maintenance problems and increases reliability
- ◆ Bake pizzas right on deck
- ◆ Stainless steel construction easily cleaned and maintained
- ◆ Positive magnetic door closure
- ◆ 60 Minute reminder timer
- ◆ Full-view, heat-reflective tempered glass door allows for energy-efficient sight baking
- ◆ Field reversible doors, left or right hinged
- ◆ Each deck brightly lighted provides sight merchandising
- ◆ Maximum Oven Temp 450°

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

**MODEL NUMBER**

DO-6

**DIMENSIONS**

◆ 71" H x 33" W x 36" D

**CAPACITY**

- ◆ 6 - 18" x 26" sheet pans
- ◆ 12 - 14" x 18" sheet pans

**CONSTRUCTION**

The oven corner posts shall be 18 gauge stainless steel with a 20 gauge stainless steel wrapper for top, sides and back panels. The interior oven cavity shall be constructed of heat retentive 18 gauge aluminized steel with chrome plated wire racks on .190 aluminum decks.

The oven shall work with a patented "Heat Sink" principle and "Natural Convection" technology. When the materials in the oven are heated to the proper temperature the oven shall bake with radiant heat and conduction. The oven shall also have heat release vents that draws air through the oven cavity and over decks.

The oven shall have no moving parts. Each deck shall be individually, thermostatically controlled. The oven shall have a heat reflective tempered glass door.

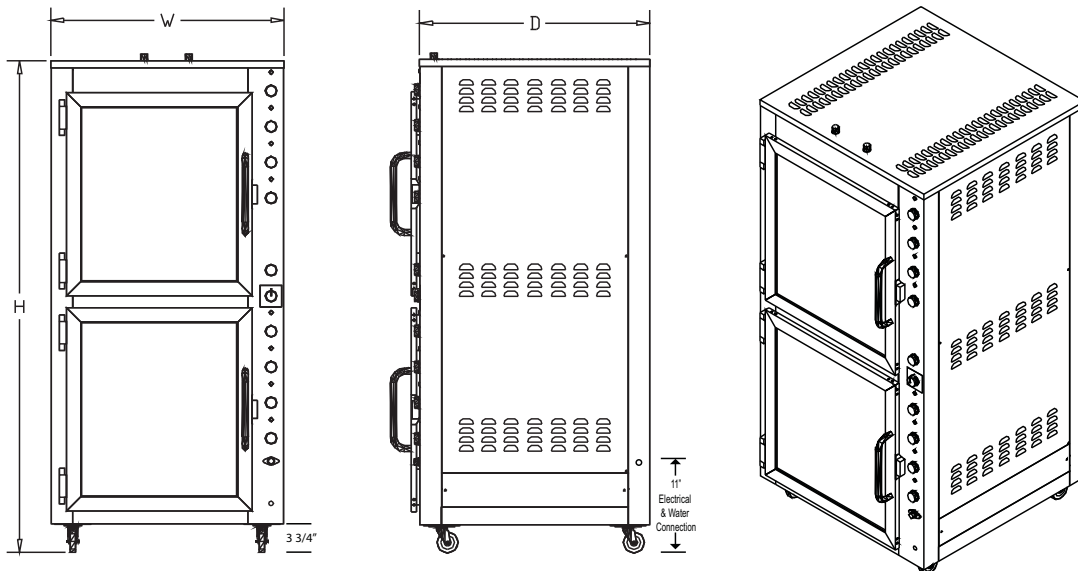
**WARRANTY**

- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.

**SPEC P-4**

**PIPER PRODUCTS**  
BUILT TO LAST  
[www.piperonline.net](http://www.piperonline.net)

300 S. 84th Avenue  
Wausau, WI 54401  
Phone: 800-544-3057  
Fax: 715-842-3125



**ELECTRICAL\***

VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ
120/208	1	3	60	12,240	60
120/240	1	3	52	12,240	60
120/208	3	4	38	12,240	60
120/240	3	4	33	12,240	60

Interior Dimensions for Each Oven Section: 27"H x 24-1/2"W x 30"D

Deck spacing is 6-1/2" - 8-1/2"

\*Units are shipped without cord and plug. Designed to be hard wired.

Installation requires a 4" clearance around the entire unit and should be made by a licensed electrician. Check local codes for vent hood requirements.

\*\* Number of wires does not include ground.

**OPTIONS / ACCESSORIES**

- High Volume Steam Injection. Please see Steam specification sheet for electrical requirements.
- Cool Touch Technology Heat shield for oven (Reduces door temperature to 100°)

PLEASE NOTE: Steam is available for top section only.

Please specify doors hinged left or right. Hinged left is standard.

**CAPACITY**

- ◆ Oven capacity equals that of other name brand ovens when using high crown baked goods.

**EACH DECK WILL HOLD:**

- ◆ 13" x 18" sheet pans
- ◆ 1 - standard 18" x 26" sheet pan
- ◆ 2 - four-strapped 1 lb. bread pans
- ◆ 2 - four-strapped 1.5 lb. bread pans
- ◆ 6 - 9" pies
- ◆ 6 - 18" pizzas

**SHIPPING INFORMATION**

- ◆ Shipping weight: 800 lbs.
- ◆ Cubic feet: 50.44
- ◆ Freight class: 100
- ◆ Crated Dimension: 79-1/2"H x 37-1/2"W x 41"D